



## INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

<p>(51) International Patent Classification <sup>6</sup> : C12N 15/55, 9/16, 1/15, 1/19, 1/20, 1/21, 15/62, C12Q 1/44, 1/68, A23K 1/00, 1/165, 1/18, C12P 3/00, 7/02, 9/00</p>	A1	<p>(11) International Publication Number: <b>WO 98/06856</b></p> <p>(43) International Publication Date: 19 February 1998 (19.02.98)</p>
<p>(21) International Application Number: PCT/EP97/04385</p> <p>(22) International Filing Date: 12 August 1997 (12.08.97)</p> <p>(30) Priority Data: 9616957.8 13 August 1996 (13.08.96) GB</p> <p>(71) Applicant (for all designated States except US): FINNFEEDS INTERNATIONAL LTD. [GB/GB]; P.O. Box 777, Marlborough, Wiltshire SN8 1XN (GB).</p> <p>(72) Inventors; and (75) Inventors/Applicants (for US only): APAJALAHTI, Juha [FI/FI]; (FI). HEIKKINEN, Pekka [FI/FI]; (FI). KEROVUO, Janne [FI/FI]; (FI). LAURAEUS, Marko [FI/FI]; (FI). MORGAN, Andrew [GB/GB]; Cultor Ltd., c/o Finnfeeds International Ltd., P.O. Box 777, Marlborough, Wiltshire SN8 1XN (GB). NURMINEN, Päivi [FI/FI]; (FI). SIIKANEN, Osmo [FI/FI]; Cultor Ltd. Technology Center, FIN-02460 Kantvik (FI).</p> <p>(74) Agents: LETHEM, David et al.; Hoffmann . Eitle, Arabellas- trasse 4, D-81925 Munich (DE).</p>		<p>(81) Designated States: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, HU, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, ARIPO patent (GH, KE, LS, MW, SD, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG).</p> <p><b>Published</b> With international search report. Before the expiration of the time limit for amending the claims and to be republished in the event of the receipt of amendments.</p>
<p>(54) Title: PHYTASE FROM BACILLUS SUBTILIS, GENE ENCODING SAID PHYTASE, METHOD FOR ITS PRODUCTION AND USE</p> <p>(57) Abstract</p> <p>The present invention relates to phytase or a functional derivative thereof having a specific activity of at least 20 U/mg protein. The invention also relates to nucleic acids encoding said phytase as well as methods for the production of phytase and its use in agriculture as well as in the processing of food and animal feed.</p>		

**FOR THE PURPOSES OF INFORMATION ONLY**

Codes used to identify States party to the PCT on the front pages of pamphlets publishing international applications under the PCT.

AL	Albania	ES	Spain	LS	Lesotho	SI	Slovenia
AM	Armenia	FI	Finland	LT	Lithuania	SK	Slovakia
AT	Austria	FR	France	LU	Luxembourg	SN	Senegal
AU	Australia	GA	Gabon	LV	Latvia	SZ	Swaziland
AZ	Azerbaijan	GB	United Kingdom	MC	Monaco	TD	Chad
BA	Bosnia and Herzegovina	GE	Georgia	MD	Republic of Moldova	TG	Togo
BB	Barbados	GH	Ghana	MG	Madagascar	TJ	Tajikistan
BE	Belgium	GN	Guinea	MK	The former Yugoslav Republic of Macedonia	TM	Turkmenistan
BF	Burkina Faso	GR	Greece	ML	Mali	TR	Turkey
BG	Bulgaria	HU	Hungary	MN	Mongolia	TT	Trinidad and Tobago
BJ	Benin	IE	Ireland	MR	Mauritania	UA	Ukraine
BR	Brazil	IL	Israel	MW	Malawi	UG	Uganda
BY	Belarus	IS	Iceland	MX	Mexico	US	United States of America
CA	Canada	IT	Italy	NE	Niger	UZ	Uzbekistan
CF	Central African Republic	JP	Japan	NL	Netherlands	VN	Viet Nam
CG	Congo	KE	Kenya	NO	Norway	YU	Yugoslavia
CH	Switzerland	KG	Kyrgyzstan	NZ	New Zealand	ZW	Zimbabwe
CI	Côte d'Ivoire	KP	Democratic People's Republic of Korea	PL	Poland		
CM	Cameroon	KR	Republic of Korea	PT	Portugal		
CN	China	KZ	Kazakhstan	RO	Romania		
CU	Cuba	LC	Saint Lucia	RU	Russian Federation		
CZ	Czech Republic	LI	Liechtenstein	SD	Sudan		
DE	Germany	LK	Sri Lanka	SE	Sweden		
DK	Denmark	LR	Liberia	SG	Singapore		
EE	Estonia						

PHYTASE FROM BACILLUS SUBTILIS, GENE ENCODING SAID PHYTASE. METHOD FOR ITS PRODUCTION AND USE

The present invention relates to phytase, nucleic acids encoding phytase as well as methods for the production of phytase and its use.

Background of the Invention

Phosphorous is an essential element for growth. A substantial amount of the phosphorous found in many foods and animal feeds is present in the form of phosphate which is covalently bound in a molecule known as phytate (myo-inositol hexakisphosphate). Since phytate itself is poorly digested and phosphate is to a large extent absorbed in the small intestine of an animal, phosphate sequestered in phytate and not made available to an animal in the small intestine is not absorbed, passes through the digestive tract and is excreted. This leads to an increased ecological phosphorus burden to land and water. In addition, since phytate chelates several essential minerals and prevents or inhibits their absorption in the digestive tract, phytate decreases the nutritional value of food and animal feeds.

Another problem associated with poor phytate digestability is that inorganic phosphates need to be added to animal feeds, thereby increasing their costs.

Phytate is converted by enzymes known as phytases which catalyse the hydrolysis of phytate to inositol and inorganic phosphate. Phytase is found in wheat bran and plant seeds and is known to be produced by various micro-organisms including yeast, fungi and bacteria.

Among known fungal phytases, *Aspergillus terreus* phytase was purified to homogeneity by Yamada et al. (Agr. Biol. Chem., 32 (10) (1968), 1275-1282) and shown to have a pH optimum of pH

4.5, a temperature optimum of about 70°C at pH 4.5 and a thermal stability over a temperature range from 30 to 60 °C at pH 4.5. However, said enzyme was shown to be completely inactive at neutral pH values, particularly at pH 7.0.

In addition, the *Aspergillus ficum* phytase isolated and characterised by H.J. Ullah and D.M. Gibson (Preparative Biochemistry, 17 (1) (1987), 63-91) was shown to have two pH optima, one at 2.2 and the other at 5.0-5.5, a temperature optimum of 58°C at pH 5.0 and a thermal stability up to 68°C at pH 5.0. However, as is the case with *Aspergillus terreus* phytase, *Aspergillus ficum* phytase was shown to be inactive at pH 7.0.

DNA sequences encoding phytases from *Aspergillus terreus* (EP 684 313) and *Aspergillus ficum* (EP 420 358) as well as *Aspergillus niger* var. *awamori* (Piddington et al., (1993) Gene, 133, 55-62) have been characterised and recombinantly expressed.

Phytases are also known from bacterial sources such as *Bacillus subtilis* (V.K. Powar and V. Jagannathan, (1982) J. Bacteriology, 151 (3), 1102-1108) and *Bacillus subtilis* (natto) (M. Shimizu, (1992) Biosci. Biotech. Biochem., 56 (8), 1266-1269 and Japanese Patent Application 6-38745).

*Bacillus subtilis* (natto) phytase described by Shimizu (supra) was purified to homogeneity by SDS-PAGE and was shown to have a molecular weight of between 36 and 38 kD. This enzyme was shown to have a pH optimum between pH 6.0 and 6.5 when measured in an assay solution at 37°C comprising 0.1 M maleic acid, 2 mM CaCl<sub>2</sub> and 1.6 mM sodium phytate and a pH optimum of pH 7.0 when assayed in a solution comprising 0.1 M Tris-HCl buffer, 2 mM CaCl<sub>2</sub> and 1.6 mM sodium phytate at 37°C. The temperature optimum for this phytase was shown to be 60°C and the enzyme is stable up to 50°C when incubated in the above mentioned assay solution containing Tris-HCl buffer for 15

min. The specific activity of this purified *Bacillus subtilis* (natto) phytase in said Tris-HCl containing solution was reported as 8.7 U/mg protein. One unit of phytase was defined as the amount of enzyme required to liberate one  $\mu\text{mol}$  of Pi per minute under the assay conditions. This definition is used throughout.

Powar et al. (supra) described the isolation of a phytate specific phosphatase preparation from *Bacillus subtilis* which has a molecular weight of 36.5 kD. This enzyme preparation, which was purified by SDS-PAGE and found to comprise two phytase isozymes, was shown to have a pH optimum between 7.0 and 7.5 when measured in an assay solution comprising 0.1 M Tris-HCl buffer, 0.5 mM  $\text{CaCl}_2$  and 0.34 mM sodium phytate at 30°C. This phytase isozyme mixture exhibited a maximum activity at a temperature of 60°C and was stable up to a temperature of 70°C. The specific activity of the purified enzyme was reported as 8.5 to 9.0 U/mg protein when measured in the above assay solution. In addition, it was reported by Powar et al (supra) that the purified isozyme mixture contained proteolytic activity which resulted in the loss of activity.

The amino acid sequence of *Bacillus* phytase as well as nucleic acids which encode *Bacillus* phytases are not known to date.

The idea of supplementing foods and animal feed with naturally occurring or recombinant phytases in order to enzymatically convert phytate to digestible phosphate during food and animal feed processing has been described. JP-A-6-38745 describes the use of purified naturally occurring *Bacillus subtilis* (natto) phytase for use in processing feeds and foods. In addition, EP 420 358 and EP 684 313 describe the use of *Aspergillus* phytase in animal feeds.

Furthermore, it has also been suggested to add phytase to animal feeds which have already been processed in order to

4

allow the enzymatic action of said phytases to take place in the digestive tract of the animal.

However, the above mentioned *Aspergillus* phytases are either inactive or lose a substantial amount of their activity at the temperature and/or pH at which foods or animal feeds are processed (generally 65 to 95°C, pH 5.5 to 7.5) and at the pH of the small intestine of monogastric animals (generally 37-41°C, pH 5.5 to 7.5).

Furthermore, the specific activity, and therefore the relative activity, of the above mentioned *Bacillus* phytases is very low under the above conditions.

#### Summary of the invention

Due to the difference in the temperatures and/or pH used during processing of foodstuffs and in the digestive tract of animals, it is desirable to have available a phytase which has a high specific activity as well as a high relative activity both at the processing temperature and/or pH of foods and animal feeds and at the temperature and/or pH in the digestive tract of animals in order to both maximise the effects of phytase during food and feed processing, during digestion within the digestive tract and to reduce the phosphorous burden to the environment resulting from digestion of phytate containing animal feedstuffs.

Moreover, a method for the production of large quantities of phytase which fulfils the above criteria is also desirable for the economic production of said foods and animal feeds.

An object of the present invention is to provide phytase with a high specific activity which is capable of functioning with a high relative activity during the processing of foods and animal feeds and/or is capable of functioning with high relative activity in the digestive tract of farmed animals.

A further object of the present invention is to provide nucleic acid molecules which encode phytase of the present invention.

A further object of the present invention is to provide methods for the production of said phytase as well as means for delivering said phytase to said animals.

Other objects of the present invention will become apparent from the following detailed specification.

Subject matter of the invention is phytase or a functional derivative thereof, characterised in that said phytase has a specific activity of at least 20 U/mg protein, wherein said specific activity is determined by incubating said phytase in a solution containing 100 mM Tris-HCl, pH 7.5, 1 mM  $\text{CaCl}_2$ , and 1.6 mM sodium phytate at 37°C for 30 minutes. Preferably, the phytase of the present invention has a specific activity of at least 29 U/mg protein, more preferably at least 80 U/mg protein, and most preferably at least 88 U/mg protein when assayed under the above conditions.

According to a preferred embodiment, said phytase has a pH optimum of at least pH 6.5, wherein said pH optimum is determined by incubating said phytase in a solution containing 100 mM maleic acid-Tris, 1 mM  $\text{CaCl}_2$ , and 1.6 mM sodium phytate at 37°C for 30 minutes or a pH optimum of at least pH 7.0, wherein said pH optimum is determined by incubating said phytase in a solution containing 100 mM Tris-HCl, 1 mM  $\text{CaCl}_2$ , and 1.6 mM sodium phytate at 37°C for 30 minutes or by incubating said phytase in a solution containing wheat bran extract, 1 mM  $\text{CaCl}_2$ , and 1.6 mM sodium phytate at 37°C for 30 minutes.

It is advantageous for phytase to have a relatively high activity both during food or feed processing and in the

6

digestive tract of farmed animals such that the enzyme is capable of functioning well under both conditions. The activity of phytase of the present invention in feed or food during processing is preferably greater than or equal to 30%, more preferably greater than or equal to 35%, and most preferably greater than or equal to 37%, compared to the activity of said phytase in the digestive tract, preferably the crop and/or small intestine, of a farm animal.

In addition, said phytase is preferably capable of functioning in the presence of digestive enzymes found in the small intestine of animals. Enzymes which are found in the small intestine of animals include pancreatic enzymes such as trypsin, chymotrypsin and lipase.

The present invention relates to phytase with one or more of the above characteristics.

The phytase of the present invention is obtainable from a microbial source, preferably a strain of *Bacillus*, more preferably a *Bacillus* strain selected from the group comprising *Bacillus subtilis* and *Bacillus amyloliquefaciens*, and most preferably *Bacillus subtilis* strain B 13 deposited on August 1, 1996 at the National Collections of Industrial and Marine Bacteria, Ltd. (NCIMB) in Scotland under accession number NCIMB-40819.

In a preferred embodiment, phytase of the present invention comprises the amino acid sequence according to SEQ ID NO: 1 or a functional derivative thereof. The term "a functional derivative thereof" as it relates to phytase is used throughout the specification to indicate a derivative of phytase which has the functional characteristics of phytase of the present invention. Functional derivatives of phytase encompass naturally occurring, synthetically or recombinantly produced peptides or peptide fragments, mutants or variants which may have one or more amino acid deletions, substitutions

}

or additions which have the general characteristics of the phytase of the present invention.

Further subject matter of the present invention is an isolated nucleic acid or a functional derivative thereof, which encodes a phytase having one or more of the above characteristics. Preferably, said nucleic acid comprises a DNA sequence according to SEQ ID NO: 1 or a functional derivative thereof, or hybridises to a DNA sequence according to SEQ ID NO: 1 or a functional derivative thereof.

Further subject matter is an isolated nucleic acid which encodes a phytase or a functional derivative thereof, characterized in that said nucleic acid hybridises to a DNA according to SEQ ID NO: 1 and encodes a phytase having a pH optimum of greater than or equal to pH 5.0 and a specific activity of at least 10 U/mg protein as determined in a solution containing 100 mM maleic acid-Tris, 1 mM  $\text{CaCl}_2$ , and 1.6 mM sodium phytate at 37°C for 30 minutes.

Said nucleic acid is preferably a DNA molecule. The term "a functional derivative thereof" as it relates to nucleic acids encoding phytase is used throughout the specification to indicate a derivative of a nucleic acid which has the functional characteristics of a nucleic acid which encodes phytase. Functional derivatives of a nucleic acid which encode phytase of the present invention encompass naturally occurring, synthetically or recombinantly produced nucleic acids or fragments, mutants or variants thereof which may have one or more nucleic acid deletions, substitutions or additions and encode phytase characteristic of the present invention. Variants of nucleic acid encoding phytase according to the invention include alleles and variants based on the degeneracy of the genetic code known in the art. Mutants of nucleic acid encoding phytase according to the invention include mutants produced via site-directed mutagenesis techniques (see for example, Botstein, D. and Shortle, D., 1985, Science 229:

1193-1201 and Myers, R.M., Lerman, L.S., and Maniatis, T., 1985, Science 229: 242-247), error-prone PCR (see for example, Leung, D.W., Chen, E., and Goeddel, D.V., 1989, Technique 1: 11-15; Eckert, K.A. and Kunkel, T.A., 1991, PCR Methods Applic. 1: 17-24; and Cadwell, R.C. and Joyce, G.F., 1992, PCR Methods Applic. 2: 28-33) and/or chemical-induced mutagenesis techniques known in the art (see for example, Elander, R.P. 'Microbial screening, Selection and Strain Improvement' in Basic Biotechnology, J. Bu'lock and B. Kristiansen Eds., Academic Press, New York, 1987, 217).

Subject matter of the present invention is also a method for the production of a nucleic acid of the invention, characterised in that a probe comprising a nucleic acid as described above is hybridised under standard conditions to a sample suspected of containing said nucleic acid and said nucleic acid is recovered. Standard techniques employing said probe for hybridisation include Southern blotting (see for example, Sambrook et al., Molecular Cloning, a Laboratory Manual, 2nd. Edition, Cold Spring Harbor Laboratory Press, 1989), PCR and RT-PCR (see for example, PCR Protocols: A Guide to Methods and Applications, Innis, M.A., Gelfand, D.H., Sninsky, J.J. and White, T.J. Eds., Academic Press New York, 1990). Standard conditions for hybridization are preferably 6 x SSC, 0.5% SDS, 50°C overnight or functional equivalents thereof for Southern blotting and for PCR: 5 mM Mg<sup>2+</sup>, Taq enzyme, premelting, 94°C for 2 min and 30 cycles of melting at 92°C for 20 sec, annealing at 50°C for 30 sec and extension at 72 °C for 1 min, or functional equivalents thereof.

Subject matter of the present invention is also a vector comprising a DNA molecule of the present invention. Preferably, said vector is characterised in that said DNA molecule is functionally linked to regulatory sequences capable of expressing phytase from said DNA sequence. Preferably, said DNA molecule comprises a leader sequence capable of providing for the secretion of said phytase. Said

9

regulatory sequences can comprise prokaryotic or eukaryotic regulatory sequences.

Depending on whether the phytase of the invention is expressed intracellularly or is secreted, a DNA sequence or vector of the invention can be engineered such that the mature form of the phytase of the invention is expressed with or without a natural phytase signal sequence or a signal sequence which functions in *Bacillus*, other prokaryotes or eukaryotes. Expression can also be achieved by either removing or partially removing said signal sequence.

Subject matter of the present invention is also a prokaryotic host cell transformed by a nucleic acid or vector as described above. Preferably said host cell is selected from the group comprising *E. coli*, *Bacillus* sp., *Lactobacillus* and *Lactococcus*.

Subject matter of the present invention is also a eukaryotic host cell transformed by a nucleic acid or vector as described above. Preferably said host cell is selected from the group comprising *Aspergillus* sp., *Hemicola* sp., *Pichia* sp., *Trichoderma* sp. *Saccharomyces* sp. and plants such as soybean, maize and rapeseed.

Subject matter of the present invention is also a method for the recombinant production of phytase, characterised in that a prokaryotic or eukaryotic host cell as described above is cultured under suitable conditions and said phytase is recovered.

A preferred embodiment of the phytase of the present invention is a phytase obtainable according to the above method.

Further subject matter of the present invention is the use of bacterial cells or spores capable of producing phytase according to the invention as a probiotic or direct fed

10

microbial product. Preferred embodiments for said uses are phytase-producing *Bacillus* sp. and *Lactobacillus* sp. of the invention.

Further subject matter of the invention is also a use of phytase according to the present invention in food or animal feed.

Further subject matter is food or animal feed comprising phytase according to the invention. Preferably, said food or animal feed comprises phytase as an additive which is active in the digestive tract, preferably the crop and/or small intestine, of said animal, wherein said animal is preferably selected from the group comprising avians including poultry, ruminants including bovine and sheep, pig, and aquatic farm animals including fish and shrimp. Said additive is also preferably active in food or feed processing.

Further subject matter is food or animal feed comprising prokaryotic cells or spores capable of expressing phytase according to the present invention.

Subject matter of the present invention is also a method for the production of a food or animal feed, characterised in that phytase according to the invention is mixed with said food or animal feed. Said phytase is added as a dry product before processing or as a liquid before or after processing. If a dry powder is used, the enzyme would be diluted as a liquid onto a dry carrier such as milled grain.

Subject matter of the present invention is also a method for the production of a food or animal feed, characterised in that prokaryotic cells and/or spores capable of expressing phytase according to the invention are added to said food or animal feed.

ii

Subject matter of the present invention is also a use of phytase according to the invention with or without accessory phosphatases in the production of inositol and inorganic phosphate.

Further subject matter of the present invention is a method for the reduction of levels of phosphorous in animal manure, characterised in that an animal is fed an animal feed according to the invention in an amount effective in converting phytate contained in said animal feed.

### Definitions

The term "phytase" is defined throughout the specification as a protein or polypeptide which is capable of catalysing the hydrolysis of phytate and releasing inorganic phosphate.

Specific activity of phytase is defined throughout specification as the number of units (U)/ mg protein of a solution comprising phytase, wherein said phytase is detectable as a single band by SDS-PAGE. One unit is the amount of enzyme required to liberate one  $\mu\text{mol}$  of  $\text{Pi}$  per minute when said enzyme is incubated in a solution containing 100 mM Tris-HCl, pH 7.5, 1 mM  $\text{CaCl}_2$ , and 1.6 mM sodium phytate at 37°C for 30 minutes.

Relative activity of phytase is defined throughout the specification as the activity of the enzyme at a given temperature and/or pH compared to the activity of the enzyme at the optimal temperature and/or pH of said enzyme.

Brief description of the drawings

Figure 1: SDS-PAGE gel of phytase purification(procedure);

Figure 2: Isoelectric focusing gel of purified phytase;

Figure 3: Effect of pH on the activity of phytase at different temperatures;

Figure 4: Effect of pH on the temperature activity profile of phytase in defined buffers;

Figure 5: Effect of pH on the activity of phytase in wheat bran extract at different temperatures;

Figure 6: Effect of pH on the temperature activity profile of phytase in wheat bran extract;

Figure 7: Relative activity of phytase under pH and temperature corresponding to feed processing and digestion processes;

Figure 8: Results of PCR amplification of gene encoding B. subtilis phytase using primers derived from amino acid sequence;

Figure 9: Structure of B. subtilis phytase gene; and

Detailed description of the invention

The invention is more closely illustrated by the following examples.

Example 1

*Bacillus subtilis* B 13 deposited at the National Collections of Industrial and Marine Bacteria, Ltd. (NCIMB) in Scotland under accession number NCIMB-40819 was used throughout the study.

Media

Luria medium, containing 5 g of yeast extract, 10 g of tryptone and 10 g of NaCl per litre, was used to grow the inoculum for the production of phytase.

Wheat bran extract was used as the enzyme production medium and it was prepared as follows. 100 grams of wheat bran was extracted with 1000 ml of water by autoclaving at 121°C for 60 minutes. The extract was filtered through six layers of cheesecloth and then the volume of the extract was adjusted to one litre by addition of water. This extract was supplemented with:  $(\text{NH}_4)_2\text{SO}_4$  0.4 g,  $\text{MgSO}_4 \cdot 7\text{H}_2\text{O}$  0.2 g, casitone 10 g,  $\text{KH}_2\text{PO}_4$  0.5 g and  $\text{K}_2\text{HPO}_4$  0.4 g. The final pH of the extract was 6.5. The extract base was autoclaved at 121°C for 15 minutes. Prior to inoculation, 5%  $\text{CaCl}_2$  (filter sterilised) was added to the final concentration of 0.2%.

Production of enzyme

Inoculum was grown up from the frozen stock in Luria medium supplemented with 0.2%  $\text{CaCl}_2$ . The initial inoculum was grown for 24 hours at 30°C in a rotatory shaker. The cultivation was scaled up using successive 10% inoculations in wheat bran

14

medium. For enzyme production the 5 litre batch was grown in wheat bran medium at 30°C for 91 hours with vigorous shaking.

#### Protein assay

Protein concentrations were determined by Bio-Rad Protein Microassay Procedure according to the recommendations of the manufacturer by using Bovine Serum Albumin as a standard.

#### Purification of phytase

All purification steps were carried out at 0 - 4°C unless otherwise stated. Bacteria were pelleted by centrifugation at 7000 x g for 30 minutes. The volume of the collected supernatant was determined and CaCl<sub>2</sub> added to a final concentration of 1 mM. The enzyme was precipitated by adding three volumes of cold (-20°C) ethanol, which was added with constant stirring to the supernatant. Stirring was continued for 45 minutes and the precipitation was carried out overnight. The precipitate was collected by centrifugation at 1800 x g for 20 minutes. The collected precipitate was washed once with cold (-20°C) ethanol and once with cold (-20°C) acetone. Excess acetone was evaporated from the precipitate under nitrogen gas flow and then the drying was completed by lyophilisation.

The dried precipitate was dissolved in 300 ml of 100 mM Tris-HCl, pH 7.5, supplemented with 1 mM CaCl<sub>2</sub>. Ammonium sulphate was added slowly to the solution under constant stirring until 65% saturation was reached. The solution was incubated at 4 °C overnight, cleared by centrifugation at 9000 x g for 60 minutes at 4°C and then ammonium sulphate added until 85% saturation was reached. The solution was again incubated overnight at 4 °C. Precipitate was collected by centrifugation as before and then dissolved in 100 mM Tris-HCl, pH 7.5, supplemented with 1 mM CaCl<sub>2</sub>. Aliquots of enzyme preparation were stored at -20°C. When used for experiments the enzyme

15

preparations were gel filtered to a desired defined buffer by using PD-10 (Pharmacia) gel filtration columns. The purification scheme of phytase is shown in Table 1.

Table 1: Specific activity of purified phytase

Enzyme sample	volume (ml)	Protein conc. (mg/ml)	specific activity (U/mg)	total activity (U)	recovery (%)	purification factor
culture supernatant	5000	0.3	8	10270	100	1.00
rediss. EtOH precipitate	305	2.1	15	9528	93	1.91
supernatant 65% (NH <sub>4</sub> ) <sub>2</sub> SO <sub>4</sub>	330	0.2	88	5720	56	11.19
rediss. pellet 85% (NH <sub>4</sub> ) <sub>2</sub> SO <sub>4</sub>	20	3.8	29	2231	22	3.69

#### Estimation of molecular weight and isoelectric point

The molecular weight of phytase as purified above was estimated in Pharmacia Phast electrophoresis equipment by using SDS 8-25% gradient polyacrylamide gel electrophoresis (PhastGel ® SDS-page) and the Pharmacia Low Molecular Weight Electrophoresis Calibration Kit as a standard according to recommendations by the manufacturer. The isoelectric point was determined with the same system using PhastGel IEF 3-9 isoelectric focusing gel and the Pharmacia IEF Calibration Kit as a standard.

Molecular weight of the B 13 phytase was 43,000 as determined by SDS-PAGE (Figure 1). Isoelectric pH of the B 13 phytase was 6.5 (Figure 2).

16

Substrate specificity

Substrate specificity of the phytase (in 0.1 M Tris-HCl, pH 7.5) was determined by using the standard activity assay of each enzyme. Besides phytic acid,  $\beta$ -glycerophosphate, D-glucose-6-phosphate, p-nitrophenylphosphate, ATP, ADP, AMP, fructose, 1,6-diphosphate, 3-phosphoglyceric acid, bis-(p-nitrophenyl)phosphate and  $\alpha,\beta$ -methylenadenosine-5'-diphosphate were used as alternative substrates. The results of the analysis of substrate specificity are shown in Table 2.

Table 2: Substrate specificity of phytase

Substrate	Relative activity of phytase
phytic acid	100
$\beta$ -glycerophosphate	0
D-glucose-6-phosphate	0
p-nitrophenylphosphate	0
ATP	50
ADP	75
AMP	0
fructose-1,6-phosphate	0
3-phosphoglyceric acid	0
methylenadenosine-5'-diphosphate	0
bis-(p-nitrophenyl)phosphate	0

Enzyme assay

Unless otherwise stated, the activity of phytase was measured by incubating 150  $\mu$ l enzyme preparation with 600  $\mu$ l of 2 mM sodium phytate in 100 mM Tris-HCl buffer pH 7.5, supplemented with 1 mM  $\text{CaCl}_2$  for 30 minutes at 37°C. After incubation the reaction was stopped by adding 750  $\mu$ l of 5% trichloroacetic acid. Phosphate released was measured against phosphate

17

standard spectrophotometrically at 700 nm after adding 1500  $\mu$ l of the colour reagent (4 volumes of 1.5% ammonium molybdate in 5.5% sulphuric acid and 1 volume of 2.7% ferrous sulphate; Shimizu, M., 1992; Biosci. Biotech. Biochem., 56:1266-1269). One unit of enzyme activity was defined as the amount of enzyme required to liberate one  $\mu$ mol Pi per min under assay conditions. The specific activity was expressed in units of enzyme activity per mg protein. The characteristics of the phytase purified in the above manner are summarised in Table 3.

Table 3: Characteristics of phytase

Property	phytase
Molecular weight	43,000
Isoelectric point	6.5
Optimum pH at 37°C	7.5
Optimum temperature	55°C (pH 7.1)

#### pH and temperature activity profiles

Temperature and pH activity profiles of phytase were analysed in defined buffers and in wheat bran extract. The enzyme concentrations used in the assays gave linear orthophosphate release for the 30 minute incubation period under optimum conditions at 37°C.

Defined buffers used were 100 mM Glycine pH 3.0, 100 mM Succinate pH 5.0, 100 mM Tris-maleate pH 5.0, 6.0, 7.0 and 8.0, 100 mM Tris-HCl pH 7.5, 8 and 9. All buffers were supplemented with 2 mM sodium phytate and 1 mM  $\text{CaCl}_2$ . Enzyme assays were performed in these buffers at five different temperatures (37, 45, 55, 65 and 75°C). 600  $\mu$ l of a buffer was tempered at the relevant temperature and the enzyme reaction was started by adding 150  $\mu$ l of an enzyme preparation. Reactions were stopped after 30 minutes incubation and liberated inorganic orthophosphate was

measured as earlier described. Enzyme assays were run in duplicates. The true pH in the reaction mixture was measured in the beginning and at the end of each assay. Protein concentrations were measured as described earlier and the specific activities of enzymes were calculated at various pH and temperature.

Wheat bran extract was prepared by dissolving 50 g wheat bran in 500 ml of distilled water followed by autoclaving at 121°C for 60 minutes. The extract was filtered through cheese cloth, volume adjusted to 500 ml with distilled water and then the extract was centrifuged at 15,000 rpm for 15 minutes and the supernatant collected. The aliquots of the supernatant were adjusted to pH 3.0, 5.5, 7.0, 8.0 and 9.0, diluted 1:10 in distilled water and supplemented with 2 mM sodium phytate and 1 mM  $\text{CaCl}_2$ . 600  $\mu\text{l}$  of a pH adjusted wheat bran extract was tempered to desired temperature (37, 55 and 75°C) and the enzyme reactions were started by adding 150  $\mu\text{l}$  of enzyme preparation. Reactions were stopped after 30 minutes incubation and liberated inorganic orthophosphate was measured as described above. Enzyme assays were assayed in duplicates. The true pH of each reaction mixture was measured in the beginning and at the end of the enzyme assay.

#### Effect of pH on the phytase activity

Relative activity of phytase was determined over a pH ranging from 3.0 to 8.5 using both defined buffers and pH adjusted wheat bran extract. It was obvious that not only the pH of the buffer, but also acid composition of the buffer affected relative phytase activity. To cover the pH range, four different defined buffers or wheat bran extract, the pH of which was adjusted by HCl or NaOH addition, were used. Since enzyme addition affected pH of the reaction mixture, the true pH of each assay mixture was measured in the beginning and in the end of the 30 minute incubation. During the reaction the changes of pH were insignificant.

True reaction pH was used in the determination of pH activity profiles.

Figures 3a to 3e show the pH activity profiles of B 13 phytase in defined buffers at five different temperatures between 37 and 75°C. Irrespective of the reaction temperature, phytase showed highest phytase activity at pH 7.5.

Animal compound feed typically has a pH ranging from pH 5.5 to 7.5.

Temperature optimum of phytase was 55°C. The effect of pH on the temperature activity profile of phytase in the above defined buffers is shown in Figure 4.

Wheat bran extract is likely to provide an environment that is closer to feed and animal digesta than any of the defined buffers. We determined the pH activity profiles of the phytases at 37, 55 and 75°C. Activity of the enzyme in wheat bran extract doubled as compared to its activity in defined buffers (Figures 5a to 5c). The profiles did not differ from those found in the defined buffers (Figure 6).

Figure 7 illustrates the relative activity of the two phytases under pH and temperature conditions relevant to feed manufacturing and the digestive process of the broiler chicken. The data for this presentation has been taken from the experiment described above (Figures 5a to 5c).

#### Example 2: Cloning of the gene encoding phytase

##### N-terminal sequencing

The N-terminal sequence of B. subtilis B 13 phytase purified by SDS-PAGE was sequenced with a Perkin-Elmer Procice Sequencing System using Edman degradation. A twenty five amino

20

acid long N-terminal sequence was obtained. To obtain more information about the amino acid sequence, the purified phytase was digested with lysC enzyme to obtain internal peptides and the digest was purified with RP-HPLC. LysC digestion was also performed to alcyated phytase following RP-HPLC purification. Non-alcyated RP-HPLC purified phytase peptides were sequenced with same system. Alcylation of phytase was done to determine whether possible sulphur bridges were present. There was no difference between alcyated and non-alcyated phytase lysC digestion RP-HPLC chromathograms showing that there were no sulphur bridges in the phytase.

Nineteen purified peptides were sequenced giving fourteen peptides which were different from each other (5 to 32 amino acids) and a total of 227 amino acids. All peptide sequences are shown in Table 4, including the sequence corresponding to the N-terminus of phytase. The molecular weight of the peptides was measured using mass spectrometer and compared with calculated molecular weights.

Table 4: Peptides obtained by N-terminal amino acid sequencing

MW (det.)	MW (calc.)	amino acid sequence
		LSDPYHFTVNAAAETEPVDTAGDAA *
		LSDPYHFTVNAAAETEPVDTAGDAADDPAILD
932	932.1	YYAMVTGK
1271.4	1271.3	EGEFEQYELK
1050.3	1050.2	MLHSYNTGK
798.9	798.9	IVPWER
2951.2	2948.4	IVPWERIADQIGFRPLANEQVDPRK
3467		NGTLQSMTPDPHPIATAINEVYGFTLWHSQ
5450.2		YVADFRITDGPETDGTSDDDGII
775.7	775.8	LTDRSGK
1317.9	1317.4	VDIAAASNRSEGK
2167.4	2167.4	IADQIGFRPLANEQVDPRK
720.7	720.8	ANQNFK
619.6	619.7	VRAFK
		LNNVDIRYDFP
1779.4	1778	LNNVDIRYDFPLNGK
1236.3	1236.4	NTIEIY AidGK
1137.4	1137.3	SGLVVYSLDGK
		FSAEPDGGSNGTVIDRADGRHL

\* N-terminal sequence

#### Identification of phytase coding sequences by PCR

On the basis of these peptide sequences, primers for PCR were designed (see Table 5). All PCR were performed using a PTC-255 DNA Engine and Perkin-Elmer Taq polymerase.

Table 5: PCR primers giving only one fragment each under optimal conditions

number	oligonucleotide sequence
6465	TCIGATCCITATCATTTTACIGT
6467	AG (C/A) GGAAAATCATAIC (C/T) (G/A) ATATC
6469	CTTCIGAIC (G/T) (G/A) TTIGAIGCIGC
6470	TGATCIGC (G/A) ATIC (G/T) TTCCCA
6471	GC (G/A) AT (C/A) GGATGATC (C/A) GGATC
6472	TTCATA (C/T) TGTTCAAATTCICC
6473	TTICCI GT (G/A) TTATAIGAATGIA (G/A) CAT
6474	CCATC (G/A) ATIGCATA (G/A) ATTC
6541	TTTAAA (G/A) TT (C/T) TG (G/A) TTIGC
6544	TTTICCI GTI ACCATIGC

N = A, T, G or C; I = inosine;

PCR was performed with these primers using *B. subtilis* B 13 DNA isolated according to Sambrook et al. (supra) as the template at different annealing temperatures (45, 50, 55 and 60 °C) and at different magnesium concentrations (1.25, 2.5, 5 and 10 mM) to optimize PCR conditions. The following PCR protocol was chosen: 94°C pre-melting for 2 min. before 30 cycles of 92°C melting for 20 sec., 50°C annealing for 30 sec., 72°C extension for 60 sec. in 5 mM magnesium concentration. The primers given in Table 5 amplified only one fragment each under optimal conditions. These amplified PCR fragments are shown in Figure 8.

The longest PCR fragment (amplified with primers 6465 and 6470) was cloned to pCR 2.1 vector (Invitrogen Corp., Inc., San Diego, USA) and sequenced using Sanger Dideoxy method. This resulted in determination of the partial DNA sequence (exact length 989 bp) of phytase of the present invention.

Restriction enzyme analysis of PCR products of phytase gene

To verify that these PCR fragments were phytase fragments, restriction enzyme Hinf I which cleaves the shortest PCR fragment into two approximately 100 bp long fragments was used. These fragments cut with Hinf I gave the same sized fragment from the N-terminal end. PCR fragments were also cut with EcoRI; two of the longest phytase PCR fragments cut with EcoR I which confirms the scheme presented in the Figure 9.

Southern blot analysis of phytase of the phytase gene

Genomic DNA was isolated from *B. subtilis* B 13, as described in Sambrook et. al. (supra, 1989). Restriction enzymes used were those of Boehringer-Mannheim. *B. subtilis* B 13 DNA was partially digested with EcoRI and the fragments were separated on agarose gel. Separated fragments were Southern-Blotted to nylon membrane. Nylon membrane was Southern-Hybridized with 32P-labelled N-terminal oligonucleotide probe, GA(C/T)CC(G/A/T)TA(C/T)CA(C/T)TT(C/T)AC(G/A/T)GTNAA(C/T)GC(G/A/T)GC(G/A/T)GC(G/A/T)GAAAC, in order to determine the approximate size of the fragment containing the putative phytase gene. Southern-Hybridisation showed two bands of approximately 1700 bp and 1000 bp consistent with the structure of the gene given in Figure 9.

Screening of a *B. subtilis* B 13 genomic library

Partially EcoR I digested genomic *B. subtilis* B 13 DNA was cloned into Lambda Zap II using a Stratagene Lambda Zap II/EcoRI/CIAP Cloning kit according to the recommendations of the manufacturer. Lambda Zap II library was screened with Boehringer-Mannheim EasyToHyb hybridisation kit according the recommendations provided by the manufacturer using the above mentioned longest PCR fragment (989 bp) labeled with digoxigenin as the hybridisation probe.

24

XL-1 Blue MRF' host cells were infected with 100 000 pfu's of lambda Zap II B. subtilis B 13 genomic library phages. Infected cells were plated with TOP agarose on LB agar plates. Formed plaques were transferred to nylon membranes and screened with the 989 bp digoxigenin labeled hybridisation probe. Several intense positive clones were found with practically no background. These positive plaques were cored and used in a second round of hybridisation. Positive plaques remained positive in a second round of hybridisation and were cored and excised with helper phage to obtain pBluescript SK(-) phagemid. Obtained phagemids were transformed to E. coli host cells and DNA from minipreps were used in analysis of insert DNA and DNA sequencing.

#### Determination of the DNA sequence of the gene encoding phytase

The DNA sequence encoding for phytase as well as the deduced amino acid sequence are shown in SEQ ID NO: 1. The molecular weight of phytase as deduced from the amino acid sequence in SEQ ID NO: 1 is ca. 41,900 daltons for the pre-protein and ca. 39,000 for the mature protein (i.e. without the signal sequence). This is in agreement with the molecular weight of phytase as determined from SDS-PAGE (Figure 1).

The N- terminus of the mature protein corresponds to amino acid number 30 (Leu-30) of SEQ. ID. NO: 1.

#### Example 3: Expression of recombinant phytase in E. coli

DNA coding for the mature protein was amplified by PCR using primers which also contained restriction sites for cloning into vectors pQE-30 and pQE-60 (Qiagen, Chatsworth, CA, USA). The 5' primer in each case encoded a Mfe I site (compatible with Eco RI) followed by a ribosome binding site and the amino terminus of the mature protein. The 3' primer for the pQE-30 construct hybridized downstream of the stop codon of the native protein followed by a Sal I site for cloning. The

25

resulting PCR product was cloned into pQE-30 digested with Eco RI/Sal I. This construct should produce the same protein as the mature native product with an additional methionine residue on the amino terminus.

5' primer for both pQE-30 and pQE-60 constructs:

GTTTCTCAATTGAAGGAGGAATTTAAATGCTGTCCGATCCTTATCATTTAC

Mfe I    RBS

MetLeuSerAspProTyrHisPhe

3' primer for pQE-30 construct:

AATAAGTCGACGTACGACCGGATTCCGGCTGTGCT

Sal I

The 3' primer used for the pQE-60 construct encoded the C-terminus of the protein (without stop codon) followed by a Bgl II cloning site. The vector sequence provides the nucleotides encoding a histidine tag to facilitate purification of the expressed protein. The PCR product was cloned into pQE-60 digested with Eco RI/Bgl II. The enzyme expressed from this construct can be purified from the cell lysate using Ni-NTA resin according to the manufacturer's instructions (Qiagen).

3' primer for pQE-60 construct:

AATAAAGATCTTTTTCCGCTTCTGTCTCGGTCAGTT

Bgl II

Said constructs were then transformed into the expression host M15/pREP4 cell line (Quiagen). The M15/pREP4 cell line was made competent and transformed using standard procedures (Sambrook, J., Fritsch, E.F. and Maniatis, T., Molecular Cloning, A Laboratory Manual, Cold Spring Harbor Press, Cold Spring Harboe, New York, 1989). This cell line contains a plasmid (pREP4) which constitutively expresses the lac repressor protein. This allows strong repression of the

26

expression constructs in pQE-30 and pQE-60 which have two lac repressor recognition sequences upstream of the open reading frame. The vectors use the phage T5 promoter which is efficiently recognized by the *E. coli* RNA polymerase. These constructs were grown overnight in LB medium supplemented with ampicillin, methicillin and kanamycin at 37°C. The overnight cultures were diluted 1:30 in fresh media and grown to OD<sub>600</sub> 0.8 at which point they were induced with 1.5 mM IPTG. After three additional hours of growth, the cells were harvested, washed, and lysed by sonication. The lysates were cleared of debris by centrifugation. Aliquots of cleared lysates were also assayed for enzyme activity. The assays were performed in reaction buffer (100 mM Tris-100 mM maleate, pH 7, 1 mM CaCl<sub>2</sub> and 2 mM sodium phytate) at 42°C for 30 minutes. The results are presented in Table 6.

Table 6

construct	assay	background	difference
pQE	0.044	0.007	0.037
pQE-30	0.259	0.002	0.257
pQE-60	1.160	0.004	1.156

27

SEQUENCE LISTING

(1) GENERAL INFORMATION:

(i) APPLICANT:

- (A) NAME: Finnfeeds International, Ltd.
- (B) STREET: P.O. Box 777
- (C) CITY: Marlborough
- (D) STATE: Wiltshire
- (E) COUNTRY: United Kingdom
- (F) POSTAL CODE (ZIP): SN8 1XN

(ii) TITLE OF INVENTION: Phytase, gene encoding said phytase, method  
for its production and use

(iii) NUMBER OF SEQUENCES: 2

(iv) COMPUTER READABLE FORM:

- (A) MEDIUM TYPE: Floppy disk
- (B) COMPUTER: IBM PC compatible
- (C) OPERATING SYSTEM: PC-DOS/MS-DOS
- (D) SOFTWARE: PatentIn Release #1.0, Version #1.30 (EPO)

28

## (2) INFORMATION FOR SEQ ID NO: 1:

## (i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 1290 base pairs
- (B) TYPE: nucleic acid
- (C) STRANDEDNESS: double
- (D) TOPOLOGY: linear

## (ii) MOLECULE TYPE: DNA (genomic)

## (vi) ORIGINAL SOURCE:

- (A) ORGANISM: *Bacillus subtilis*
- (B) STRAIN: B13

## (ix) FEATURE:

- (A) NAME/KEY: CDS
- (B) LOCATION: 91..1239

## (xi) SEQUENCE DESCRIPTION: SEQ ID NO: 1:

```

CACATTTGAC AATTTTCACA AAAACTTAAC ACTGACAATC ATGTATATAT GTTACAATTG      60

AAGTGCACGT TCATAAAAGG AGGAAGTAAA ATG AAT CAT TCA AAA ACA CTT TTG      114
                Met Asn His Ser Lys Thr Leu Leu
                        1                5

TTA ACC GCG GCG GCC GGA CTG ATG CTC ACA TGC GGT GCG GTG TCT TCC      162
Leu Thr Ala Ala Ala Gly Leu Met Leu Thr Cys Gly Ala Val Ser Ser
        10                15                20

CAG GCA AAG CAT AAG CTG TCC GAT CCT TAT CAT TTT ACC GTG AAT GCA      210
Gln Ala Lys His Lys Leu Ser Asp Pro Tyr His Phe Thr Val Asn Ala
        25                30                35                40

GCG GCG GAA ACG GAA CCG GTT GAT ACG GCC GGT GAC GCG GCT GAT GAT      258
Ala Ala Glu Thr Glu Pro Val Asp Thr Ala Gly Asp Ala Ala Asp Asp
                45                50                55

```

29

CCT GCG ATT TGG CTG GAC CCC AAG ACT CCT CAG AAC AGC AAA TTG ATT	306
Pro Ala Ile Trp Leu Asp Pro Lys Thr Pro Gln Asn Ser Lys Leu Ile	
60 65 70	
ACG ACC AAT AAA AAA TCA GGT TTA GTC GTT TAC AGC CTT GAT GGT AAG	354
Thr Thr Asn Lys Lys Ser Gly Leu Val Val Tyr Ser Leu Asp Gly Lys	
75 80 85	
ATG CTT CAT TCC TAT AAT ACC GGG AAG CTG AAC AAT GTC GAT ATC CGT	402
Met Leu His Ser Tyr Asn Thr Gly Lys Leu Asn Asn Val Asp Ile Arg	
90 95 100	
TAT GAT TTT CCG TTG AAC GGC AAA AAA GTC GAT ATC GCG GCA GCA TCC	450
Tyr Asp Phe Pro Leu Asn Gly Lys Lys Val Asp Ile Ala Ala Ala Ser	
105 110 115 120	
AAT CGG TCT GAA GGA AAA AAT ACC ATT GAG ATT TAC GCT ATT GAT GGA	498
Asn Arg Ser Glu Gly Lys Asn Thr Ile Glu Ile Tyr Ala Ile Asp Gly	
125 130 135	
AAA AAC GGC ACA TTA CAA AGC ATG ACA GAT CCA GAC CAT CCG ATT GCA	546
Lys Asn Gly Thr Leu Gln Ser Met Thr Asp Pro Asp His Pro Ile Ala	
140 145 150	
ACA GCA ATT AAT GAG GTA TAC GGT TTT ACC TTA TAC CAC AGT CAA AAA	594
Thr Ala Ile Asn Glu Val Tyr Gly Phe Thr Leu Tyr His Ser Gln Lys	
155 160 165	
ACA GGA AAA TAT TAC GCG ATG GTG ACA GGA AAA GAG GGT GAA TTT GAA	642
Thr Gly Lys Tyr Tyr Ala Met Val Thr Gly Lys Glu Gly Glu Phe Glu	
170 175 180	
CAA TAC GAA TTA AAG GCG GAC AAA AAT GGA TAC ATA TCC GGC AAA AAG	690
Gln Tyr Glu Leu Lys Ala Asp Lys Asn Gly Tyr Ile Ser Gly Lys Lys	
185 190 195 200	

30

GTA CGG GCG TTT AAA ATG AAT TCC CAG ACG GAA GGG ATG GCA GCA GAC 738  
 Val Arg Ala Phe Lys Met Asn Ser Gln Thr Glu Gly Met Ala Ala Asp  
 205 210 215

GAT GAA TAC GGC AGG CTT TAT ATC GCA GAA GAA GAT GAG GCC ATT TGG 786  
 Asp Glu Tyr Gly Arg Leu Tyr Ile Ala Glu Glu Asp Glu Ala Ile Trp  
 220 225 230

AAG TTC AGC GCC GAG CCG GAC GGC GGC AGT AAC GGA ACG GTT ATC GAC 834  
 Lys Phe Ser Ala Glu Pro Asp Gly Gly Ser Asn Gly Thr Val Ile Asp  
 235 240 245

CGT GCC GAC GGC AGG CAT TTA ACT CGT GAT ATT GAA GGA TTG ACG ATT 882  
 Arg Ala Asp Gly Arg His Leu Thr Arg Asp Ile Glu Gly Leu Thr Ile  
 250 255 260

TAC TAC GCT GCT GAC GGG AAA GGC TAT CTG ATG GCA TCA AGC CAG GGA 930  
 Tyr Tyr Ala Ala Asp Gly Lys Gly Tyr Leu Met Ala Ser Ser Gln Gly  
 265 270 275 280

AAC AGC AGC TAC GCC ATT TAT GAC AGA CAA GGA AAG AAC AAA TAT GTT 978  
 Asn Ser Ser Tyr Ala Ile Tyr Asp Arg Gln Gly Lys Asn Lys Tyr Val  
 285 290 295

GCG GAT TTT CGC ATA ACA GAC GGT CCT GAA ACA GAC GGG ACA AGC GAT 1026  
 Ala Asp Phe Arg Ile Thr Asp Gly Pro Glu Thr Asp Gly Thr Ser Asp  
 300 305 310

ACA GAC GGA ATT GAC GTT CTG GGT TTC GGA CTG GGG CCT GAA TAT CCG 1074  
 Thr Asp Gly Ile Asp Val Leu Gly Phe Gly Leu Gly Pro Glu Tyr Pro  
 315 320 325

TTC GGT ATT TTT GTC GCA CAG GAC GGT GAA AAT ATA GAT CAC GGC CAA 1122  
 Phe Gly Ile Phe Val Ala Gln Asp Gly Glu Asn Ile Asp His Gly Gln  
 330 335 340

31

AAG GCC AAT CAA AAT TTT AAA ATC GTG CCA TGG GAA AGA ATT GCT GAT 1170  
 Lys Ala Asn Gln Asn Phe Lys Ile Val Pro Trp Glu Arg Ile Ala Asp  
 345 350 355 360

CAA ATC GGT TTC CGC CCG CTG GCA AAT GAA CAG GTT GAC CCG AGA AAA 1218  
 Gln Ile Gly Phe Arg Pro Leu Ala Asn Glu Gln Val Asp Pro Arg Lys  
 365 370 375

CTG ACC GAC AGA AGC GGA AAA TAAACATGCA AAAAGCAGCT TATACAAGCT 1269  
 Leu Thr Asp Arg Ser Gly Lys  
 380

GCTTTTTCGA TGTGAAGAAC G 1290

(2) INFORMATION FOR SEQ ID NO: 2:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 383 amino acids
- (B) TYPE: amino acid
- (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: protein

(xi) SEQUENCE DESCRIPTION: SEQ ID NO: 2:

Met Asn His Ser Lys Thr Leu Leu Leu Thr Ala Ala Ala Gly Leu Met  
 1 5 10 15

Leu Thr Cys Gly Ala Val Ser Ser Gln Ala Lys His Lys Leu Ser Asp  
 20 25 30

Pro Tyr His Phe Thr Val Asn Ala Ala Ala Glu Thr Glu Pro Val Asp  
 35 40 45

Thr Ala Gly Asp Ala Ala Asp Asp Pro Ala Ile Trp Leu Asp Pro Lys  
 50 55 60

32

Thr Pro Gln Asn Ser Lys Leu Ile Thr Thr Asn Lys Lys Ser Gly Leu  
 65 70 75 80

Val Val Tyr Ser Leu Asp Gly Lys Met Leu His Ser Tyr Asn Thr Gly  
 85 90 95

Lys Leu Asn Asn Val Asp Ile Arg Tyr Asp Phe Pro Leu Asn Gly Lys  
 100 105 110

Lys Val Asp Ile Ala Ala Ala Ser Asn Arg Ser Glu Gly Lys Asn Thr  
 115 120 125

Ile Glu Ile Tyr Ala Ile Asp Gly Lys Asn Gly Thr Leu Gln Ser Met  
 130 135 140

Thr Asp Pro Asp His Pro Ile Ala Thr Ala Ile Asn Glu Val Tyr Gly  
 145 150 155 160

Phe Thr Leu Tyr His Ser Gln Lys Thr Gly Lys Tyr Tyr Ala Met Val  
 165 170 175

Thr Gly Lys Glu Gly Glu Phe Glu Gln Tyr Glu Leu Lys Ala Asp Lys  
 180 185 190

Asn Gly Tyr Ile Ser Gly Lys Lys Val Arg Ala Phe Lys Met Asn Ser  
 195 200 205

Gln Thr Glu Gly Met Ala Ala Asp Asp Glu Tyr Gly Arg Leu Tyr Ile  
 210 215 220

Ala Glu Glu Asp Glu Ala Ile Trp Lys Phe Ser Ala Glu Pro Asp Gly  
 225 230 235 240

Gly Ser Asn Gly Thr Val Ile Asp Arg Ala Asp Gly Arg His Leu Thr  
 245 250 255

33

Arg Asp Ile Glu Gly Leu Thr Ile Tyr Tyr Ala Ala Asp Gly Lys Gly  
260 265 270

Tyr Leu Met Ala Ser Ser Gln Gly Asn Ser Ser Tyr Ala Ile Tyr Asp  
275 280 285

Arg Gln Gly Lys Asn Lys Tyr Val Ala Asp Phe Arg Ile Thr Asp Gly  
290 295 300

Pro Glu Thr Asp Gly Thr Ser Asp Thr Asp Gly Ile Asp Val Leu Gly  
305 310 315 320

Phe Gly Leu Gly Pro Glu Tyr Pro Phe Gly Ile Phe Val Ala Gln Asp  
325 330 335

Gly Glu Asn Ile Asp His Gly Gln Lys Ala Asn Gln Asn Phe Lys Ile  
340 345 350

Val Pro Trp Glu Arg Ile Ala Asp Gln Ile Gly Phe Arg Pro Leu Ala  
355 360 365

Asn Glu Gln Val Asp Pro Arg Lys Leu Thr Asp Arg Ser Gly Lys  
370 375 380

34

**Claims:**

1. Phytase or a functional derivative thereof, characterised in that said phytase has a specific activity of at least 20 U/mg protein, wherein said specific activity is determined by incubating said phytase in a solution containing 100 mM Tris-HCl, pH 7.5, 1 mM  $\text{CaCl}_2$ , and 1.6 mM sodium phytate at 37°C for 30 minutes.
2. Phytase according to claim 1, characterised in that said phytase has a pH optimum of greater than or equal to pH 6.5, wherein said pH optimum is determined by incubating said phytase in a solution containing 100 mM maleic acid-Tris, 1 mM  $\text{CaCl}_2$ , and 1.6 mM sodium phytate at 37°C for 30 minutes or a pH optimum of greater than or equal to pH 7.0, wherein said pH optimum is determined by incubating said phytase in a solution containing 100 mM Tris-HCl, 1 mM  $\text{CaCl}_2$ , and 1.6 mM sodium phytate at 37°C for 30 minutes or by incubating said phytase in a solution containing wheat bran extract, 1 mM  $\text{CaCl}_2$ , and 1.6 mM sodium phytate at 37°C for 30 minutes.
3. Phytase according to claim 1 or 2, characterised in that said phytase is capable of functioning in the presence of digestive enzymes found in the small intestine of animals.
4. Phytase according to any one of claims 1 to 3, characterised in that the relative activity of said phytase during food or feed processing is greater than or equal to 30% compared to the activity of said phytase in the digestive tract of a farm animal.
5. Phytase according to any one of claims 1 to 4, characterised in that said phytase is obtainable from a microbial source.

6. Phytase according to any one of claims 1 to 5, characterised in that said microbial source is a strain of *Bacillus*.
7. Phytase according to any one of claims 1 to 6, characterised in that said *Bacillus* strain is selected from the group comprising *Bacillus subtilis* and *Bacillus amyloliquefaciens*.
8. Phytase according to any one of claims 1 to 7, characterised in that said *Bacillus* strain is *Bacillus subtilis* strain BS 13 deposited at the National Collections of Industrial and Marine Bacteria, Ltd. (NCIMB) in Scotland under accession number NCIMB-40819.
9. Phytase according to any one of claims 1 to 8, characterised in that said phytase comprises the amino acid sequence according to SEQ ID NO: 1 or a functional derivative thereof.
10. An isolated nucleic acid or a functional derivative thereof which encodes a phytase according to any one of claims 1 to 9.
11. A nucleic acid according to claim 10, characterised in that said nucleic acid comprises a DNA sequence according to SEQ ID NO: 1 or a functional derivative thereof.
12. A nucleic acid according to claim 10, characterised in that said nucleic acid hybridises to a DNA sequence according to SEQ ID NO: 1 or a functional derivative thereof.

13. An isolated nucleic acid which encodes a phytase, characterized in that said nucleic acid hybridises to a DNA according to SEQ ID NO: 1 and encodes a phytase having a pH optimum of greater than or equal to pH 5.0 and a specific activity of at least 10 U/mg protein as determined in a solution containing 100 mM maleic acid-Tris, 1 mM  $\text{CaCl}_2$ , and 1.6 mM sodium phytate at 37°C for 30 minutes.
14. A nucleic acid according to any one of claims 10 to 13, characterised in that said nucleic acid is a DNA molecule.
15. A vector comprising a DNA molecule according to claim 14.
16. A vector according to claim 15, characterised in that said DNA molecule is functionally linked to regulatory sequences capable of expressing a phytase from said DNA sequence.
17. A vector according to claim 16, characterised in that said DNA molecule comprises a leader sequence capable of providing for the secretion of said phytase.
18. A prokaryotic host cell transformed by a nucleic acid or vector according to any one of claims 10 to 17.
19. A prokaryotic host cell according to claim 18, characterised in that said host cell is selected from the group comprising *E. coli*, *Bacillus* sp., *Lactobacillus* sp. and *Lactococcus* sp.
20. A eukaryotic host cell or organism transformed by a nucleic acid or vector according to any one of claims 10 to 17.

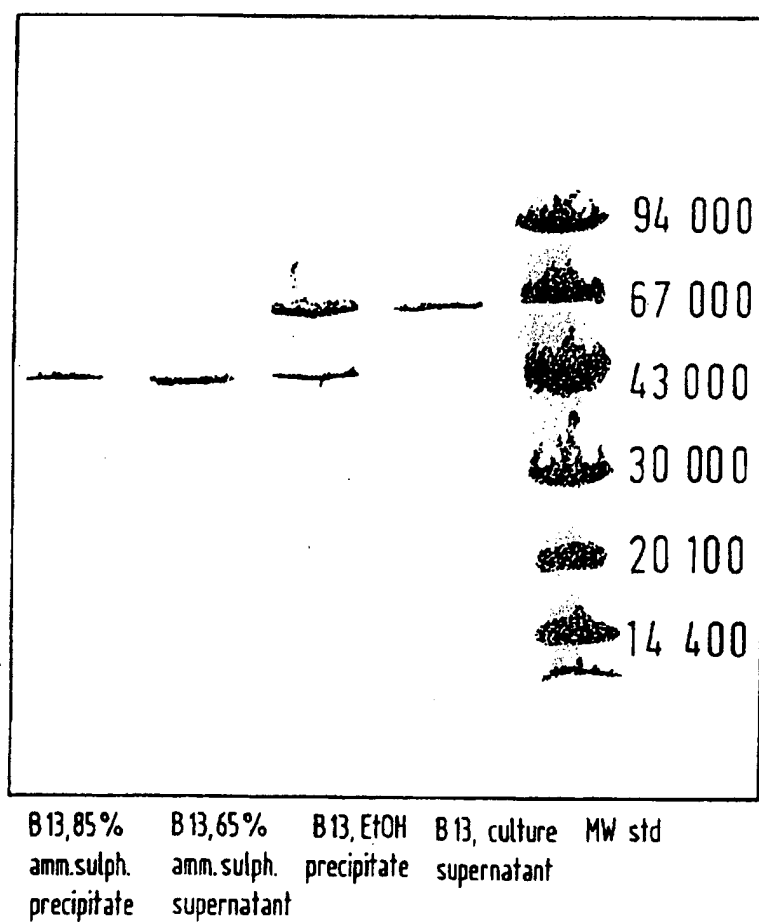
37

21. A eukaryotic host cell or organism according to claim 20, characterised in that said host cell is selected from the group comprising *Aspergillus* sp., *Humicola* sp., *Pichia* sp., *Trichoderma* sp. *Saccharomyces* sp. and plants such as soybean, corn and rapeseed.
22. Method for the recombinant production of phytase, characterised in that a host cell or organism according to any one of claims 18 to 21 is cultured or cultivated under suitable conditions and said phytase is recovered.
23. Use of phytase according to any one of claims 1 to 9 in food or animal feed.
24. Food or animal feed comprising phytase according to any one of claims 1 to 9.
25. Food or animal feed according to claim 24, characterised in that said food or animal feed comprises phytase as an additive which is active in the digestive tract of said animal.
26. Food or animal feed according to claim 24, characterised in that said food or animal feed comprises phytase as an additive which is active in food or feed processing.
27. Method for the production of a food or animal feed according to claim 24 to 26, characterised in that said phytase is sprayed in liquid form onto said food or animal feed.
28. Method for the production of a food or animal feed according to claim 24 to 26, characterised in that said phytase is mixed as a dry product with said food or animal feed.

29. Use of animal feed according to claim 24 to 26 for animals selected from the group comprising avians including poultry, ruminants including bovine and sheep, pig, and aquatic farm animals including fish and shrimp.
30. Use of phytase according to any one of claims 1 to 9 in the production of inositol, inorganic phosphate and phosphorylated intermediates.
31. Method for the reduction of levels of phytate in animal manure, characterised in that an animal is fed an animal feed according to 24 to 26 in an amount effective in converting phytate contained in said animal feed.
32. Method for the production of a nucleic acid which encodes a phytase according to any one of claims 1 to 9, characterised in that a probe comprising a nucleic acid according to any one of claims 10 to 13 is hybridised to a sample suspected of containing said nucleic acid and said nucleic acid is recovered.
33. Use of prokaryotic cells or spores capable of expressing phytase according to any one of claims 1 to 9 as a probiotic or direct fed microbial.
34. Food or animal feed comprising prokaryotic cells or spores capable of expressing phytase according to any one of claims 1 to 9.
35. Method for the production of a food or animal feed, characterised in that prokaryotic cells and/or spores capable of expressing phytase according to any one of claims 1 to 9 are added to said food or animal feed.

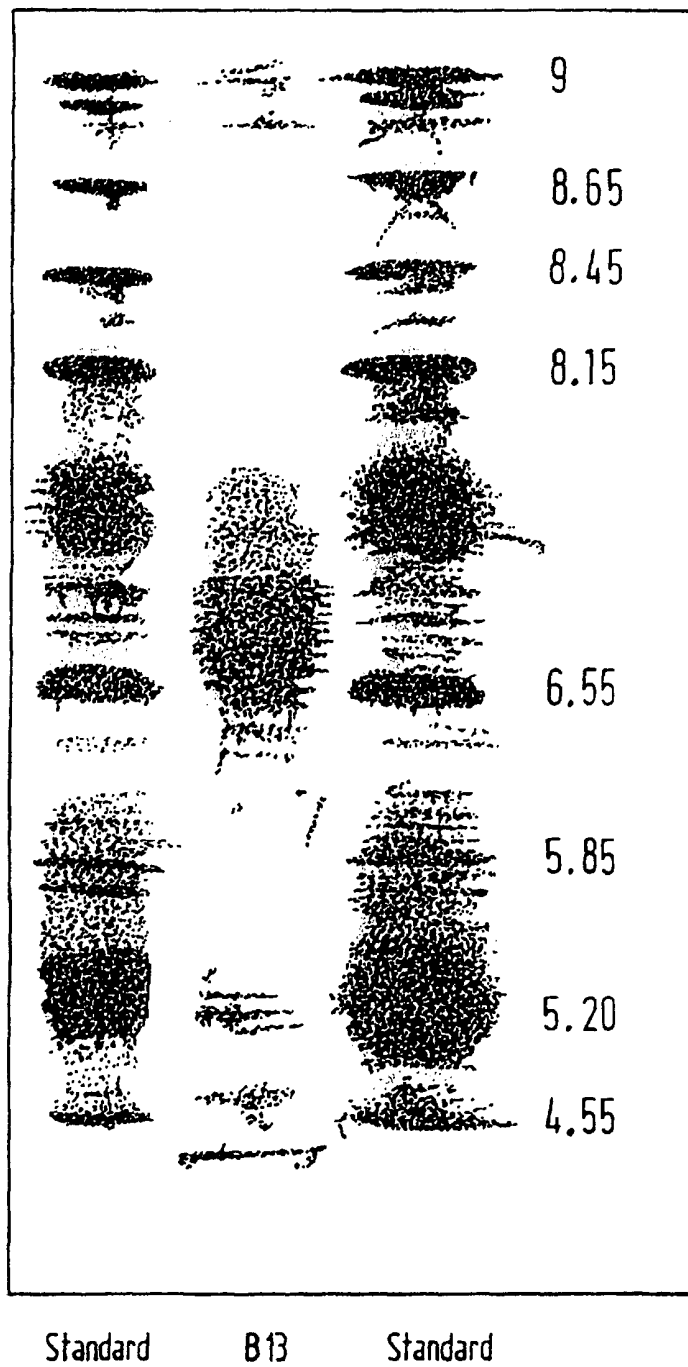
1 / 12

Fig. 1



2 / 12

Fig. 2



3 / 12

Fig. 3a: 37 °C

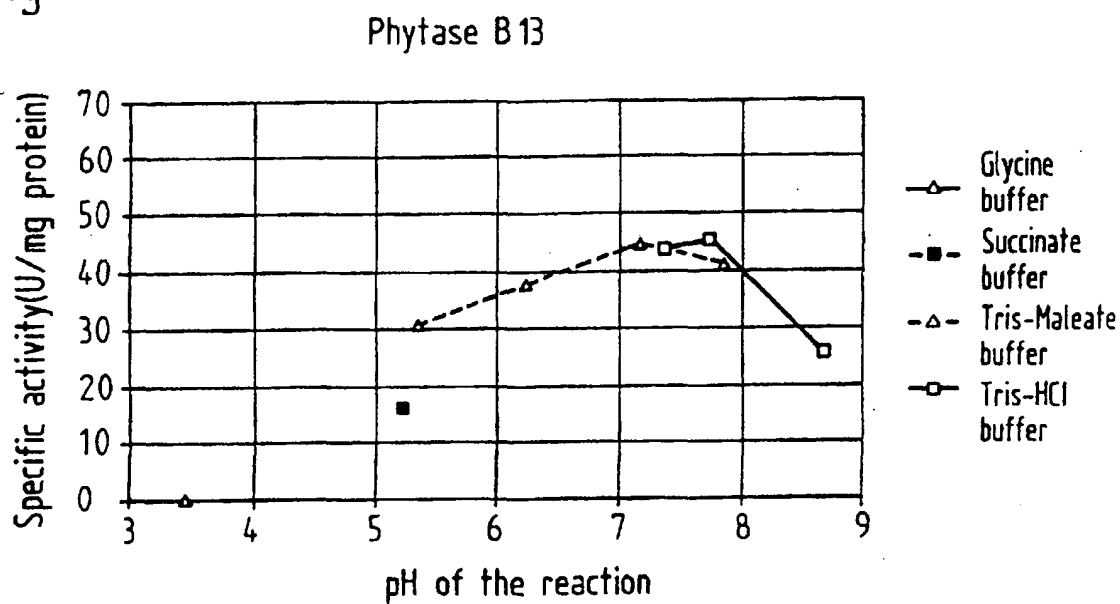
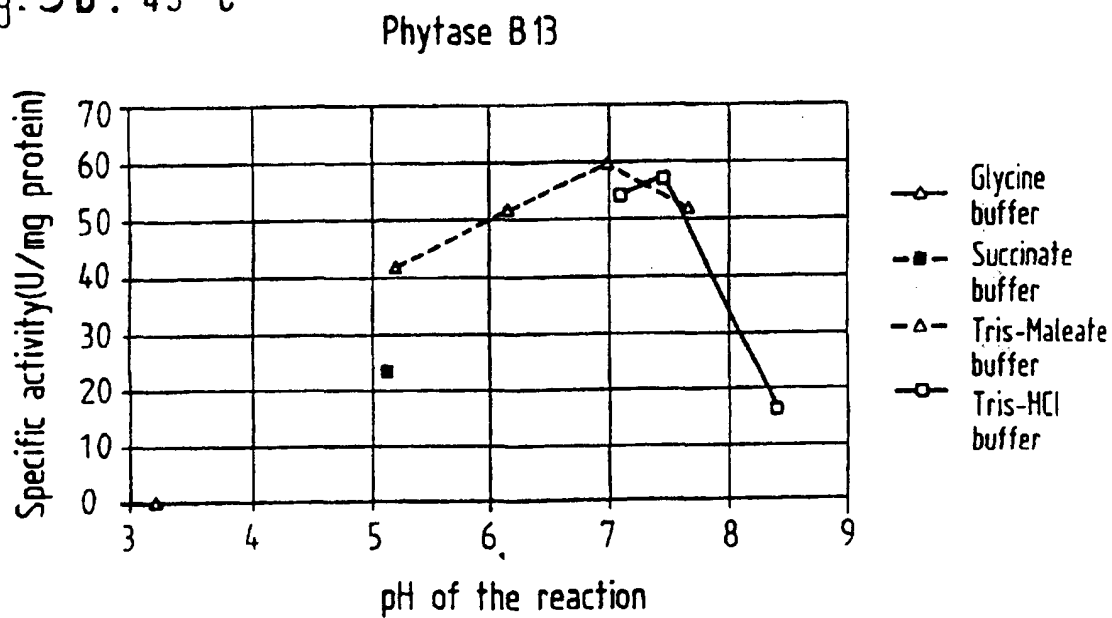


Fig. 3b: 45 °C



4 / 12

Fig. 3c: 55 °C

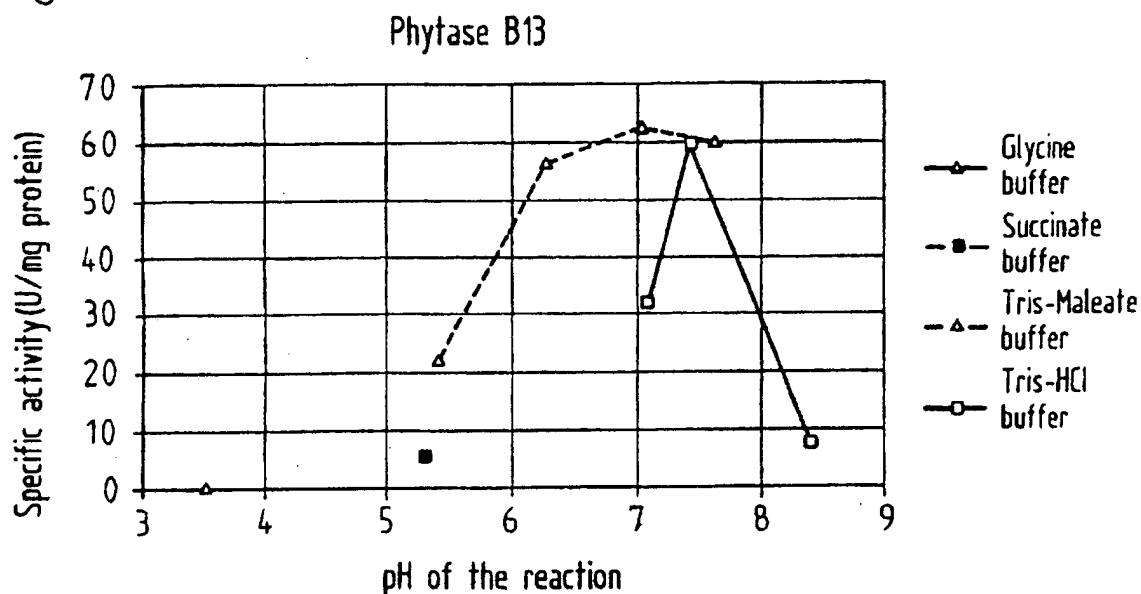


Fig. 3d: 65 °C

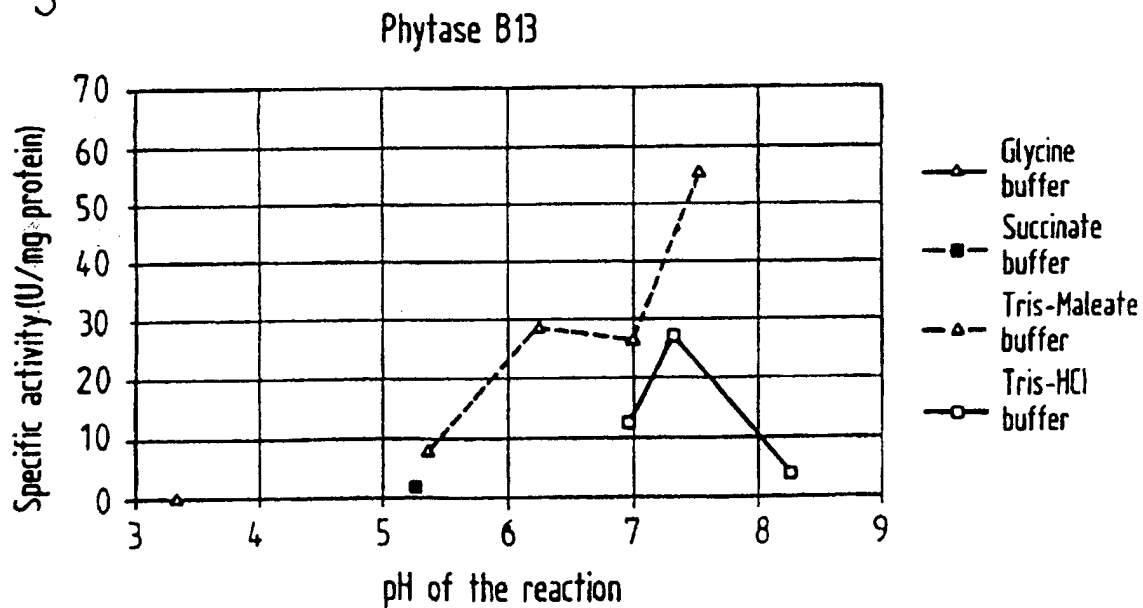
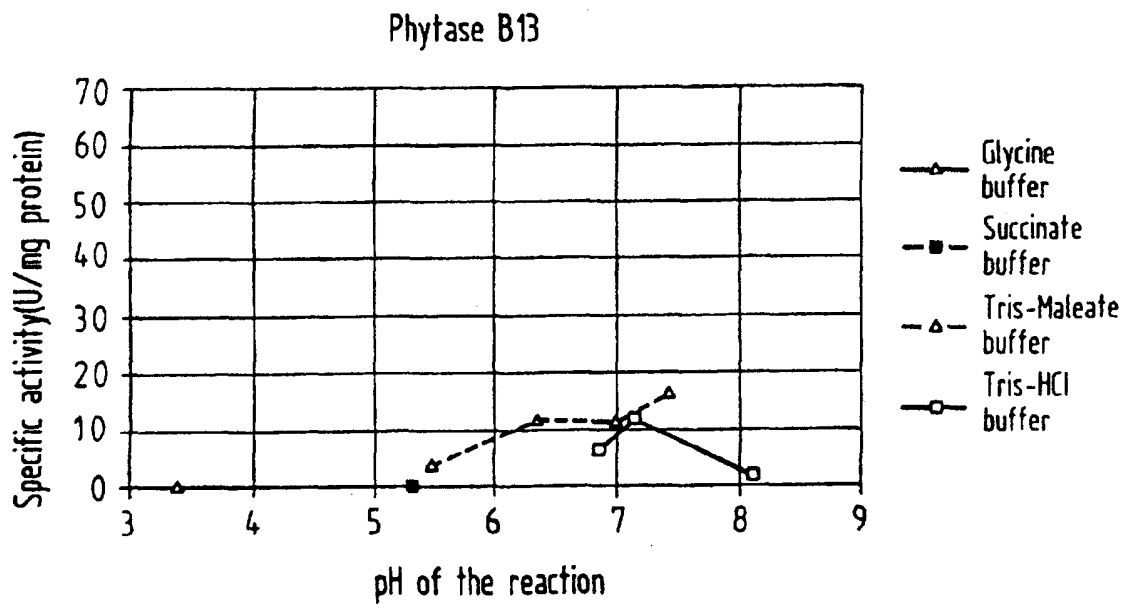
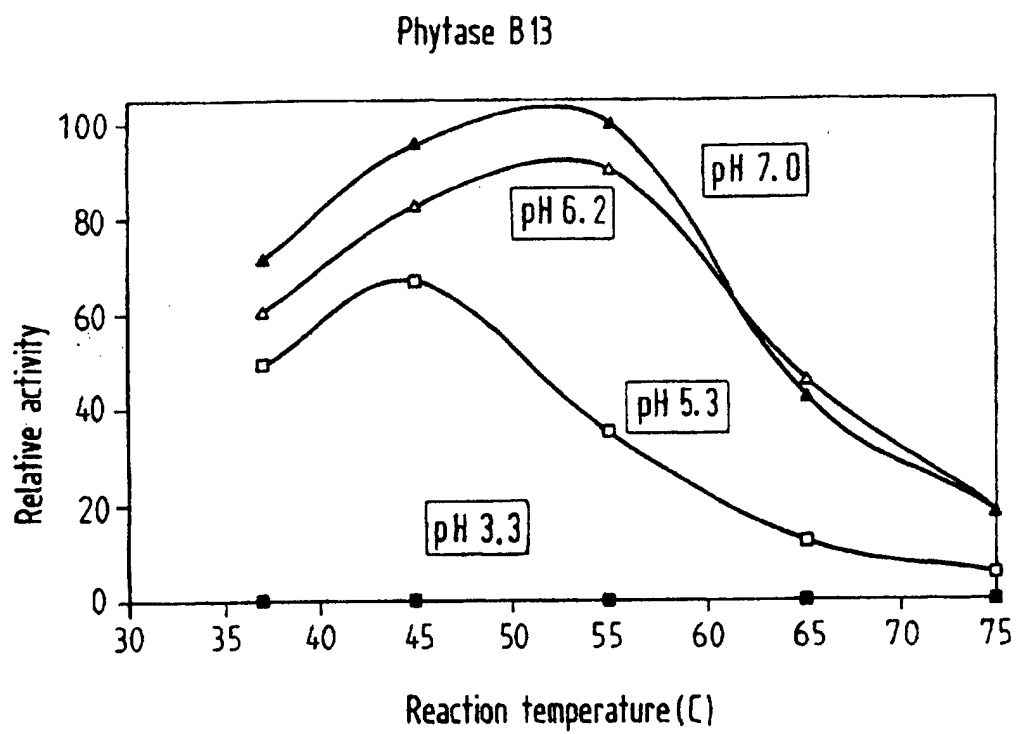


Fig. 3 e: 75 °C



6 / 12

Fig. 4



7 / 12

Fig. 5 a: 37°C

Phytase B13

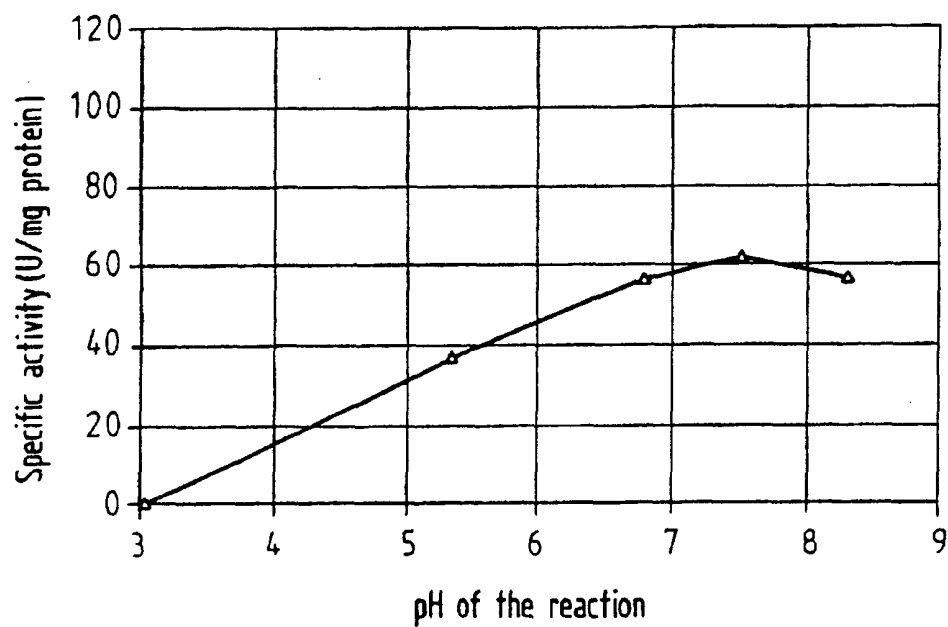
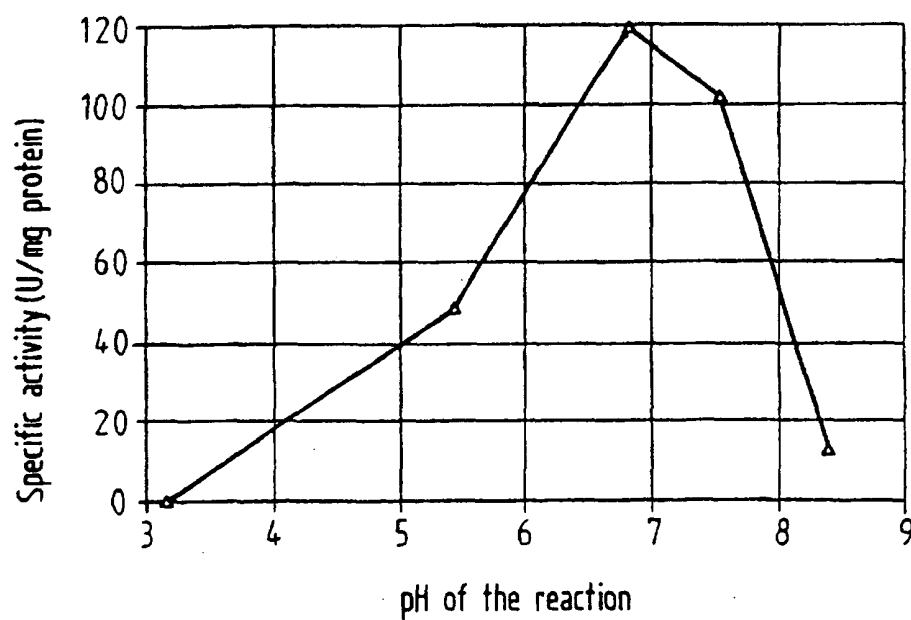


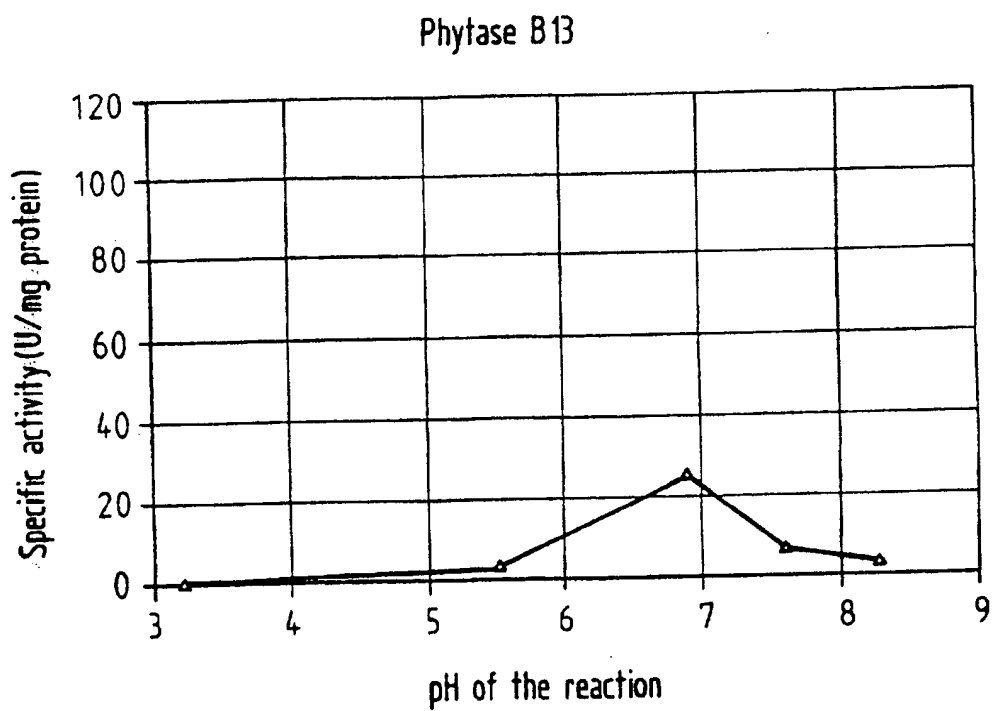
Fig. 5 b: 55°C

Phytase B13



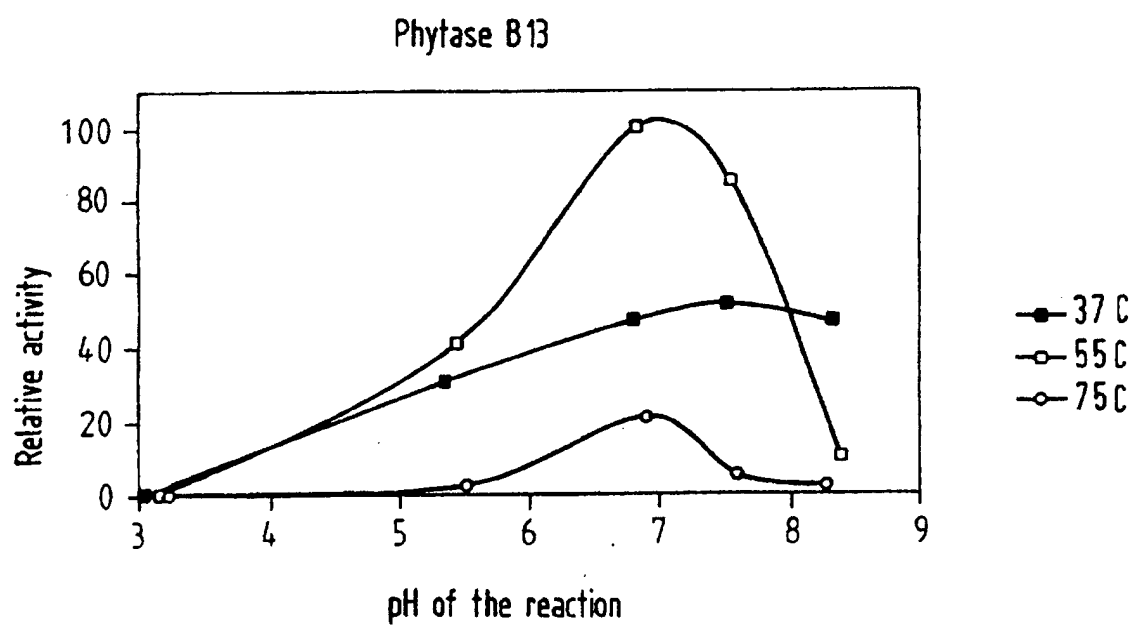
8 / 12

Fig. 5c: 75°C



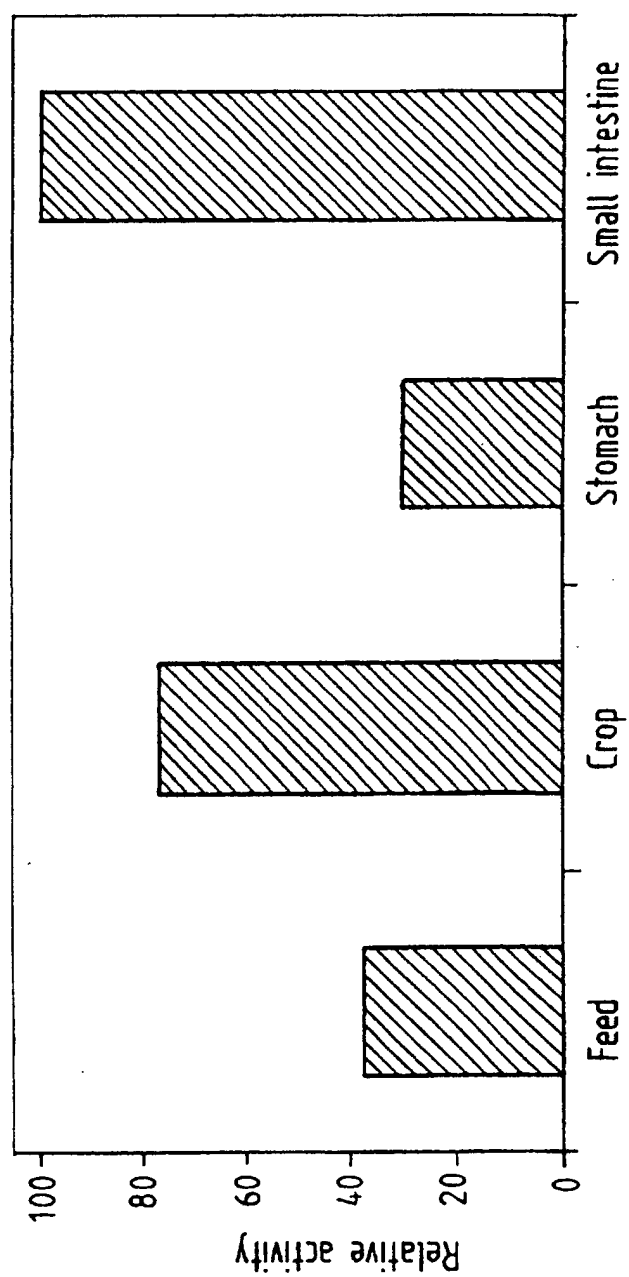
9 / 12

Fig. 6



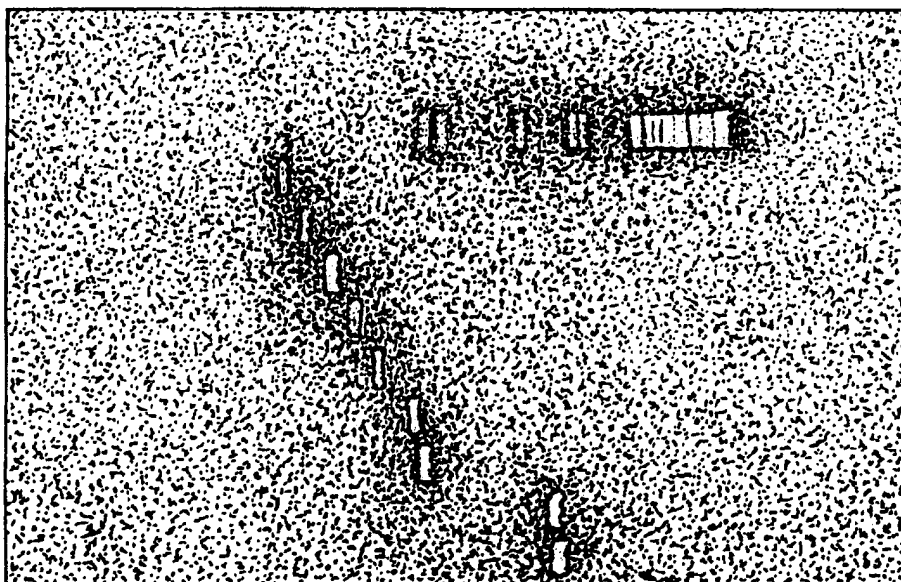
10 / 12

Fig. 7



11 / 12

Fig. 8

 $\lambda$ -Pst I

6465 + 6473

6465 + 6467

6465 + 6469

6465 + 6474

6465 + 6471

6465 + 6544

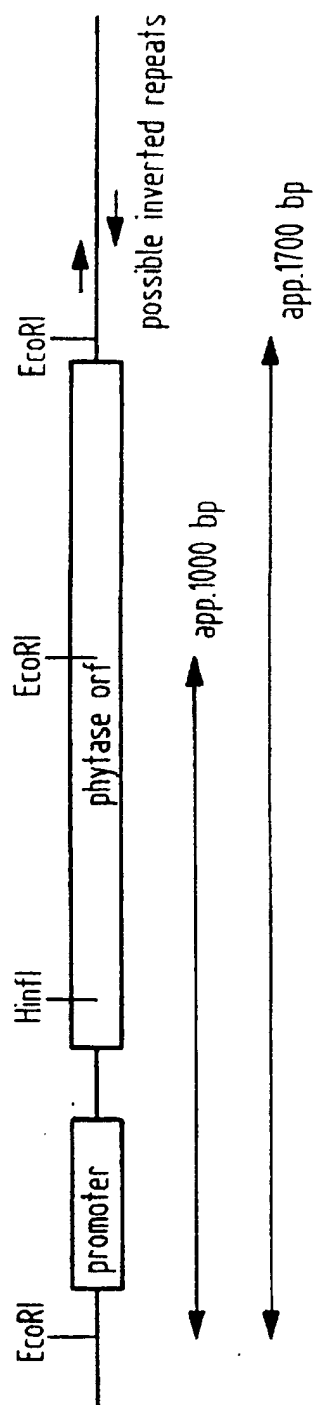
6465 + 6472

6465 + 6541

6465 + 6470

12 / 12

Fig. 9



# INTERNATIONAL SEARCH REPORT

International Application No.

PCT/EP 97/04385

## A. CLASSIFICATION OF SUBJECT MATTER

IPC 6	C12N15/55	C12N9/16	C12N1/15	C12N1/19	C12N1/20
	C12N1/21	C12N15/62	C12Q1/44	C12Q1/68	A23K1/00
	A23K1/165	A23K1/18	C12P3/00	C12P7/02	C12P9/00

According to International Patent Classification (IPC) or to both national classification and IPC

## B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

IPC 6 C12N C12Q A23K C12P

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

## C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	SHIMIZU M.: "Purification and characterization of phytase <i>Bacillus subtilis</i> (natto) N-77" BIOSCIENCE BIOTECHNOLOGY BIOCHEMISTRY, vol. 56, no. 8, August 1992, pages 1266-1269, XP000609042 cited in the application	1,2,5-8, 23,24, 26-31, 33-35
A	see page 1266 see page 1267, right-hand column, paragraph 3 - page 1268; figure 2 see page 1269  ---  -/--	10, 14-22,32

☒ Further documents are listed in the continuation of box C.

☒ Patent family members are listed in annex.

### \* Special categories of cited documents:

- "A" document defining the general state of the art which is not considered to be of particular relevance
- "E" earlier document but published on or after the international filing date
- "L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)
- "O" document referring to an oral disclosure, use, exhibition or other means
- "P" document published prior to the international filing date but later than the priority date claimed

- "T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention
- "X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone
- "Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art.
- "&" document member of the same patent family

Date of the actual completion of the international search

1 December 1997

Date of mailing of the international search report

19/12/1997

Name and mailing address of the ISA  
European Patent Office, P.B. 5818 Patentlaan 2  
NL - 2280 HV Rijswijk  
Tel. (+31-70) 340-2040, Tx. 31 651 epo nl.  
Fax: (+31-70) 340-3016

Authorized officer

Macchia, G

# INTERNATIONAL SEARCH REPORT

International Application No.

PCT/EP 97/04385

## A. CLASSIFICATION OF SUBJECT MATTER

IPC 6    //(C12N1/15,C12R1:645,1:66,1:885),(C12N1/19,C12R1:84,1:85),  
(C12N1/20,C12R1:125),(C12N1/21,C12R1:01,1:07,1:19,1:225)

According to International Patent Classification (IPC) or to both national classification and IPC

## B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

## C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	<p>POWAR V.K. ET AL.: "Purification and properties of phytate-specific phosphatase from <i>Bacillus subtilis</i>" JOURNAL OF BACTERIOLOGY, vol. 151, no. 3, September 1982, pages 1102-1108, XP002048590 cited in the application see page 1102 see page 1105, left-hand column, line 2</p> <p style="text-align: center;">--- -/--</p>	1, 2, 5-8, 30

☒ Further documents are listed in the continuation of box C.

☒ Patent family members are listed in annex.

### \* Special categories of cited documents:

"A" document defining the general state of the art which is not considered to be of particular relevance

"E" earlier document but published on or after the international filing date

"L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)

"O" document referring to an oral disclosure, use, exhibition or other means

"P" document published prior to the international filing date but later than the priority date claimed

"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention

"X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone

"Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art.

"A" document member of the same patent family

Date of the actual completion of the international search

1 December 1997

Date of mailing of the international search report

Name and mailing address of the ISA

European Patent Office, P.B. 5818 Patentlaan 2  
NL - 2280 HV Rijswijk  
Tel. (+31-70) 340-2040, Tx. 31 651 epo nl,  
Fax: (+31-70) 340-3018

Authorized officer

Macchia, G

# INTERNATIONAL SEARCH REPORT

International Application No

PCT/EP 97/04385

## C.(Continuation) DOCUMENTS CONSIDERED TO BE RELEVANT

Category	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
E	<p>WO 97 33976 A (KOREA INST SCIENCE TECHNOLOGY ;OH TAE KWANG (KR); KIM HYUNG KWON ( ) 18 September 1997  see page 1 - page 3, line 6  see page 8, line 12 - page 9, line 6;  example 1  see page 10, line 5-28; example 2  see page 11, line 24 - page 14; claims;  example 4</p> <p style="text-align: center;">---</p>	9,23-26, 28-31
X	<p>EP 0 420 358 A (GIST BROCADES NV) 3 April 1991  see page 2, line 29-38  see page 3, line 45 - page 5, line 3  see page 7; table 1  see page 8, line 25-33  see page 27 - page 28; claims</p> <p style="text-align: center;">---</p>	1,3-5, 10,14-32
A	<p>NELSON T.S. ET AL.: "Effect of supplemental phytase on the utilization of phytate phosphorus by chicks"  JOURNAL OF NUTRITION,  vol. 101, 1971,  pages 1289-1294, XP002048591  see abstract</p> <p style="text-align: center;">---</p>	3,4,25, 28,29
A	<p>WO 93 16175 A (GIST BROCADES NV) 19 August 1993  see page 1, line 39 - page 2, line 3  see page 7, line 30 - page 8, line 9  see page 10, line 15 - page 11, line 6;  example 3</p> <p style="text-align: center;">---</p>	27-29
A	<p>EP 0 699 762 A (MITSUI TOATSU CHEMICALS) 6 March 1996  see page 23; claim 24  see page 5, line 21-27</p> <p style="text-align: center;">-----</p>	33-35

# INTERNATIONAL SEARCH REPORT

Information on patent family members

International Application No

PCT/EP 97/04385

Patent document cited in search report	Publication date	Patent family member(s)	Publication date
WO 9733976 A	18-09-97	NONE	
EP 0420358 A	03-04-91	AU 636673 B	06-05-93
		AU 6501190 A	28-04-91
		BG 60108 A	15-10-93
		CA 2042054 A	28-03-91
		CN 1051058 A	01-05-91
		DE 420358 T	12-10-95
		EP 0779037 A	18-06-97
		ES 2072834 T	01-08-95
		JP 4506007 T	22-10-92
		LT 1527 A,B	26-06-95
		LV 10310 A	20-10-94
		LV 10310 B	20-10-95
		WO 9105053 A	18-04-91
		PL 167790 B	30-11-95
		PL 168470 B	29-02-96
		US 5436156 A	25-07-95
WO 9316175 A	19-08-93	AU 3628493 A	03-09-93
		EP 0626010 A	30-11-94
		FI 943707 A	10-08-94
EP 0699762 A	06-03-96	AU 682606 B	09-10-97
		AU 2484095 A	25-01-96
		FI 953303 A	06-01-96
		JP 8289782 A	05-11-96